

## *The Navy Food Management Teams*

*provide assistance and high quality training to Afloat and Ashore based food service operations, raising the standards of food service.*

*Impacting the Fleet Everyday ...*



- N** Provide direct liaison between NAVSUP and Galleys
- F** Ensure training policies, objectives and standards are consistent
- M** 7 Teams... located in fleet concentration areas
- T** 40 person complement... E-7 and above

## *NFMT FSM Analysts*

*Mr. Cris Arreola, Mr. Eugene Egbert, Mr. Tom Cecil, and Mr. Chris Schol are the technical expert with many years experience in FSM. In addition to joining the Navy Food Management Team on regular assist visits, they will provide all training, seminars, troubleshooting, phone assist and OJT related to FSM.*

### *Navy Food Management Teams*

Bremerton - MSCM(SS) Scott Marshall  
[nfmt@cnrrnw.navy.mil](mailto:nfmt@cnrrnw.navy.mil)  
Ph 360-396-1382/1381 DSN 774

Mayport - MSCM(SW/AW) Cindy Mooney  
[cindy\\_e\\_mooney@navsup.navy.mil](mailto:cindy_e_mooney@navsup.navy.mil)  
Ph 904-270-5544/6815 DSN 960

New London - MSC(SS) Michael J. Ellis  
[ellism@subasenlon.navy.mil](mailto:ellism@subasenlon.navy.mil)  
Ph 860-694-4938/4939 DSN 694

Norfolk - CWO3 Paul T. Jones  
[paul\\_t\\_jones@nor.fisc.navy.mil](mailto:paul_t_jones@nor.fisc.navy.mil)  
Ph 757-443-1900 DSN 646

Pearl Harbor - MSCM(SW) Tim Ponder  
[timothy\\_j\\_ponder@pearl.fisc.navy.mil](mailto:timothy_j_ponder@pearl.fisc.navy.mil)  
Ph 808-473-0853

San Diego - CWO4 J. Khoon  
[jayson\\_f\\_khoon@sd.fisc.navy.mil](mailto:jayson_f_khoon@sd.fisc.navy.mil)  
Ph 619-556-5651 DSN 526

Yokosuka - MSCM(SW/AW) Enrique F. Elejorde  
[enrique\\_f\\_elejorde@yoko.fisc.navy.mil](mailto:enrique_f_elejorde@yoko.fisc.navy.mil)  
Ph 011-81-3117-43-7324 DSN 243-7051

*Ready. Resourceful. Responsive!*



# *Navy Food Management Teams*

*Providing Enhanced Combat Capabilities through Improved Quality of Service*

# *Navy Food Management Teams ... Assisting, not Inspecting!*

## *Standardized and Uniform Training*

- On-Site, On-the-Job Training
- Classroom Training
- Demonstrate New Food Preparation/Production
- Equipment and Technology Enhancements
- Educating Navy on Industry Standards/Trends
- Sanitation/Safety/Personnel Management

## *Seminar Offerings*

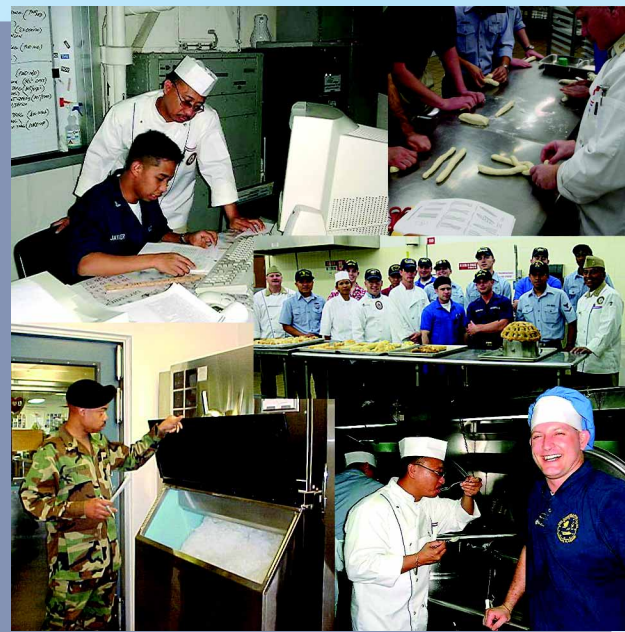
- Watch Captain, Bread Baking, Knife Handling, Basic Garnishing
- Cake Decorating, Menu Planning/ Nutrition, Private Mess Operations

## *FSM Experts*

- Implementation and Training
- Installation of Software Upgrades
- Troubleshooting
- Identify Future Enhancements

## *Prime Vendor*

- Contract Technical Review Panels
- Cataloging
- Addition of Advanced Foods
- Food Inspection QA
- Food Show Coordinator



## *Manage Industry Partnership Training Programs*

- Hotel and Restaurant Internship Programs
- Curriculum Development
- Adopt a Ship / Chef Program

## *Customized Training*

- Advanced Foods
- BQC/DODHC
- MS Advancement Training

*Intense Week-Long Sessions prior to Advancement Cycle NFMT's provide training and assistance to ship and shore general messes to raise the quality and standards of food service operations. Length and type of assist visits vary. Visits are available to all Navy general mess food service operations. Normally visits may be requested for periods of:*

*2 week assist visit*

*1 week assist visit*

*Custom 1 or 2 day assist visit*

*1 week follow-up visit*

*NFMT assist visits are scheduled in accordance with NAVSUP P-486, Volume I, Revision of June 2001, Appendix H. The best opportunity for training is when the ship is underway. The NFMT will have your Culinary Specialists' undivided attention and can capitalize on various types of training. Please contact your local NFMT representative or LT Billy Hashey, NAVSUP 51L, Officer in Charge, Navy Food Management Teams at 717-605-7447 (Comm), 430-7447 (DSN) or by email, [william.hashey@navy.mil](mailto:william.hashey@navy.mil)*